

DKM COLLEGE FOR WOMEN AUTONOMOUS

DEPARTMENT OF FOODS AND NUTRITION

FOOD PRESERVATION

SUB CODE:15SNF5A

CLASS: III BSC

UNIT-I PROCESSING OF CEREALS AND FRUITS

2 Marks Questions

1. Define food preservation.
2. Define food processing.
3. What are the uses of vibrating screen milling of wheat?
4. What are the uses of magnetic separator?
5. What is tempering?
6. What is a sifter?
7. Name some wheat products.
8. Name some macaroni products.
9. What is malted wheat?
10. What are the types of milling of paddy?
11. How is unpolished rice obtained?
12. What is a polished rice?
13. What are second heads?
14. What are screenings?
15. What is brewers rice?
16. What is parboiling?
17. What is steeping?
18. What are the advantages of parboiling?
19. What are the disadvantages of parboiling?
20. Name some rice products.

21. What is parched rice?
22. What are the advantages of parched rice products?
23. What is aromatic rice?
24. What is ageing of rice?
25. What are the types of milling of maize?
26. What is alkali processing of maize?
27. Name some products of maize
28. What is decortication of pulses?
29. What are the advantages of milling of pulses?
30. What is germination?
31. What are the advantages of germination?
32. What is fermentation?
33. What is puffing of pulses?
34. What is extrusion of pulses?
35. What is glazing of rice?
36. Define blanching
37. What is grating?
38. What is stringing?
39. What is gelatinization?
40. What is retrogradation?
41. What is dextrinisation?
42. What is caramelisation?
43. What is ripening of fruits?
44. Define canning and its uses
45. What is enzymatic browning?
46. What is non-enzymatic browning?
47. What are the changes of oxidation in fruits?
48. How can oxidation of fruits and vegetables prevented?
49. What is candling of eggs?
50. What is Marbling of meat?
51. What is blanching and mention its uses?

52. What is pectin and its uses?
53. What is curing of meat?
54. What is thawing?
55. How are eggs pasteurized?
56. What are the uses of pasteurization of eggs?
57. What is maillard reaction?
58. How long can eggs be stored in chilling temperature?
59. What is rigor mortis?
60. How is ageing of meat done?
61. What is tenderization of meat?
62. What are the curing agents?
63. What is evisceration?
64. How is scalding of poultry done?
65. What is massaging of meat?
66. How are the fishes glazed?
67. What is plate freezing of fishes?
68. What is air blast freezing?
69. How is smoking of fishes done?
70. What is a fillet?
71. How are fishes dressed?
72. What is salting of fishes?
73. How are fishes dried?
74. What is gutting of fishes?
75. What are the advantages of iceing of fishes?
76. What are the disadvantages of sun drying fishes?
77. What are the types of drying of fishes?
78. What is pit curing of fishes?

10 Marks Questions

1. Explain the processing of wheat
2. Explain processing of paddy

3. Explain processing of maize
4. Explain processing of pulses
5. Explain processing of fruits
6. Explain processing of vegetables
7. Explain processing of meat and its products
8. Explain processing of fishes
9. Explain processing of poultry
10. Explain processing of eggs
11. Explain curing of meat
12. Explain the process of canning in detail
13. What are the criterias for selection of fishes?
14. Explain the process of fermentation and its uses
15. Explain the process of germination and its uses

UNIT-II PROCESSING OF OILSEEDS AND CONDIMENTS

2 Marks Questions

1. Define clarification of milk.
2. Define pasteurization
3. What are the advantages of pasteurization?
4. What are the methods of pasteurization?
5. What is batch method?
6. What is HTST method?
7. What is UHTS method?
8. What is homogenization?
9. What is skimmed milk?
10. What is evaporated milk?
11. What is sweetened condensed milk?
12. What is dry milk?
13. What is standardized milk?
14. What is toned milk?

15. What is double toned milk?
16. What is recombined milk?
17. What is sterilized milk?
18. What is UTH processed milk?
19. What is filled milk?
20. What is flavoured milk?
21. What is cheese ripened?
22. What is winnowing?
23. What are the insecticides used for fumigation of spices?
24. What is fumigation of spices?
25. What are textured vegetable proteins?
26. What is solvent extraction in oil seeds?
27. What are oilseed cakes?
28. What are the advantages of roasting of coffee bean?
29. What is pure coffee?
30. What is French coffee?
31. What is withering?
32. What are the leaf grades of tea?
33. Who is a tea taster?
34. What is green tea?
35. What is oolong tea?
36. What are nibs?
37. How is cocoa defatted?
38. What is conching of cocoa?
39. What is conditioning of oilseeds?
40. What is decortication of oilseeds?
41. What are foals?
42. What is a crude oil?
43. What are the steps in refining of oil?
44. What is neutralization of crude oil?
45. What is bleaching of crude oil?

46. What is deodorization of oilseeds?
47. What is known as fullers earth?

10 Marks Questions

1. Explain the processing of oilseeds
2. Explain the processing of milk
3. Explain the processing of milk products
4. How are spices and condiments processed?
5. Explain the processing of coffee bean
6. Explain the processing of oilseeds
7. Explain the processing of tea
8. Explain the processing of cocoa

Unit-III Chemical preservation

2 Marks Questions

1. How are foods preserved by osmosis?
2. What are the foods rich in pectin?
3. What are the acids used in jams and jellies?
4. What are the uses of acid in jelly preparation?
5. What is gel formation?
6. What is alcohol test?
7. What is the proportion of jelly to pulp?
8. Mention the tests for doneness for jam and jelly?
9. What is sheet test?
10. How is bubble test done?
11. How is fork test done?
12. How is plate test done?
13. How is temperature test done?
14. What is syneresis of jam and jelly?

15. What are preserves?
16. What are sun preserves?
17. What are the uses of sodium chloride?
18. What are the methods of salt curing?
19. What is brimming?
20. What is low salt fermentation?
21. What is pickling?
22. What is dehydration?
23. What are the advantages of dehydration?
24. What are the disadvantages of dehydration?
25. How is alkali dipping done?
26. What is sulphuring of fruits?
27. What is freeze drying?
28. What is sun drying?
29. What are the types of dehydration?
30. What is spray drying?
31. What is foam mat drying?
32. What is drying by osmosis?
33. What are preservatives?
34. What are class-I preservatives?
35. What are class-II preservatives?
36. What are organic preservatives?
37. What are inorganic preservatives?
38. What are the antioxidants used for preservation?
39. What are the disadvantages of chemical preservation?
40. Mention the antibiotics used for preservation of foods
41. What are the advantages of antibiotics?
42. What are the disadvantages of antibiotics?

10 Marks Questions

1. What are the tests for doneness of jam and jelly?

2. How are foods preserved by osmosis?
3. How are jelly and jam prepared?
4. How are foods preserved by sugar?
5. How are foods preserved by salt?
6. What are the chemicals used for preservation?
7. How are antibiotics used for preservation?
8. What is dehydration and its types?

UNIT-IV PHYSICAL PRESERVATION

2 Marks Questions

1. What are the principles of food preservation?
2. What is self decomposition of foods?
3. What are the advantages of low temperature?
4. What are the advantages of freezing?
5. What are the types of freezing?
6. What is slow freezing?
7. What is quick freezing?
8. What is dehydro freezing?
9. What are the methods used to supplement pasteurization?
10. What is a weak brine?
11. What is exhausting?
12. What is ohmic heating?
13. What is membrane technology?
14. What is extrusion technology?
15. What is nano filtration?
16. What are the advantages of extrusion technology?
17. What are the products obtained by extrusion technology?
18. What are microwaves?
19. What are the advantages of microwave heating?

20. What is desalination of water?
21. What is reverse osmosis?
22. What is ultrafiltration of water?
23. What is microfiltration of water?
24. What are the advantages of ohmic heating?
25. What are the disadvantages of ohmic heating?
26. What are the products processed by ohmic heating?
27. What are the products obtained by extrusion technology?
28. What is an extruder?
29. Define pasteurization
30. What are the advantages of pasteurization?
31. What are the methods used to supplement pasteurization?
32. What is canning?
33. What are the advantages of canning?
34. Define sterilization
35. What are the advantages of sterilization?
36. What are the sterilization methods?

10 Marks Questions

1. Explain the preservation methods using low temperature.
2. Explain the preservation methods using high temperature.
3. Explain the method of canning.
4. What are the uses of microwaves?
5. Explain the preservation using ohmic heating
6. Explain extrusion technology in detail.
7. Explain membrane technology in detail.
8. Explain the methods of sterilization in detail

UNIT-V PACKAGING AND MARKETING

2 Marks Questions

1. Define packaging
2. What are the functions of packaging?
3. What are the climatic hazards in packaging?
4. What are the mechanical hazards?
5. How is packaging classified?
6. What is unit packing?
7. What is intermediate packing?
8. What is bulk packing?
9. What are the materials used for packing?
10. What are the types of packaging materials?
11. What are the rigid materials used for packaging?
12. What are the semi rigid materials used for packaging?
13. What are the flexible type materials used for packaging?
14. What are the food items packed in glass containers?
15. What are the food items packed in metal containers?
16. What is gas flushing?
17. What are the advantages of edible films?
18. What is shrink wrap packing?
19. What is codex alimentaries?
20. What is FPA?
21. What are regulated markets?
22. Who are the representatives of market committee?
23. What is the area of operation of regulated markets?
24. How is license for market obtained?
25. How is market fee levied?
26. What is the source of fund for marketing?
27. What are the short term capitals?
28. What are the medium term capitals?
29. What are the long term capitals?
30. What are the functions of regulated markets?
31. What is PDS?

32. What are the commodities sold in PDS?
33. What are the benefits of PDS?
34. What are the disadvantages of PDS?
35. What are the advantages of PDS?
36. What are the responsibilities of PDS?
37. What is MSP?
38. What is the function of FCI?
39. What are the leftovers?
40. What is refreezing?
41. What are fair price shops?

10 Marks Questions

1. Define packaging functions and its classification
2. Explain the materials used for packing.
3. What are the recent developments in packaging?
4. What are the laws related to packaging?
5. Explain PFA and its norms
6. What are the recent developments in food labeling?
7. Explain about regulated markets
8. Explain about PDS and its functions.
9. Explain about safer food handling
10. How can be leftovers managed?